CHECKLIST FOR NUTRIENT ANALYSIS SOFTWARE APPROVED BY USDA
(CN17 Version, Revised 10/28/2013)
(Changes in the revised version are in red text.)

Software Name: _____ Version number: _____

Company: _____

Completed by: _____ Phone number: _____

Email address: _____

Date Checklist Evaluation Form Completed: _____

This checklist is intended to assist software developers in developing software to meet the specifications and requirements for nutrient analysis software approved by USDA. This document supplements the specifications document, ***Specifications Document for Nutrient Analysis Software Approved by USDA for Administrative Reviews*****.** This checklist does not include all aspects of the specifications document, but does provide a means of checking software programs for the major requirements described in the specification document.

When the software developer is ready to submit the software program, the developer first completes this preliminary checklist evaluation form. The developer must:

1) Complete this form to document that the preliminary checklist evaluation was completed.

2) Explain how each requirement was met in the software by adding the location of the required function or a brief description of how each requirement is met.

For further information about the specifications and requirements, refer to the specifications document, guidance documents, and other documents posted on the Healthy Meals Resource System Web site at:
http://healthymeals.nal.usda.gov/softwaresupport.html

Contact the Software Evaluation Coordinator for information about any recent updates to the requirements and with questions about the requirements for software approved by USDA for Administrative Reviews.

Food items, recipes, and menus are designed to test the functions and limits of the software and may not reflect actual data used in school food service.

Meets Requirement?

(circle yes or no)

1. Child Nutrition Database (CN-D)

Are all of the appropriate files and fields from the CN-D available to the user? (last food in CN17 is CND# 119920 Turkey Franks 10/# Kitchen Essentials) YES NO

a. Food Items in the CN Database YES NO

i. Foods from the USDA National Nutrient Database for Standard reference (Find Child Nutrition Database number [CND#] 1175 – Milk, fluid, 1% fat, without added vitamin A and vitamin D). YES NO

ii. Foods corresponding to USDA recipes [USDA standardized recipe calculations]] (Find CND#50183 --Beans, green, in cheese sauce, with reduced fat cheese, margarine, canned green beans; (recipe code – I-11) YES NO

iii. Foods from Food Industry? (Find CND Find #112638-- Butter; Whipped bulk, 2/5 lb. tubs, land o'lakes; as purchased and #108721 – Cake; white cake mix, 6/5# bag, R&H; as served; as served) YES NO

iv. USDA Food Distribution Program foods (formerly Commodity Foods)? (Find CND50486 -- Corn, golden or yellow, whole kernel, cooked from frozen, drained, without salt [100348, A130]). YES NO

v. "Commodity or recipe code" field is shown, populated, and searchable? YES NO

How are these requirements met in this software? (Include location of required function or give brief description of how this functionality is met in this software)

b. Changes to Data in the CN-D

i. Has the current release of the CN-D been implemented correctly?

a) food items **added** [#51453 - Pears, Bartlett, canned, diced, extra light syrup, [100225]] YES NO

b) **modified** [#50348-Cheese, cheddar, white, loaves [10004]] YES NO

c) **removed** [#1148 - Cheese, pasteurized process, swiss, without di sodium phosphate] YES NO

ii. Does the software's database include the **discontinued** ("d") foods from the CN-D [#118454 - corn dog: turkey mini 0.67 oz]? YES NO

How are these requirements met in this software? (Include location of required function or give brief description of how this functionality is met in this software)

c. Nutrient Data in the CN-D

i. Is all data from the NUTVAL file linked to the corresponding FDES file items? YES NO

ii. Are missing values marked as such and the code defined in a key? YES NO

iii. Are zeros only used for true zero values? YES NO

iv. Is modified nutrient data updated in the software? [#50512 - Beef, fine ground, crumbles, pan-browned,15% fat [100158] (protein – 27.71 g; calcium—21.43 mg, total fat – 15.29g, saturated fat – 5.82g] YES NO

How are these requirements met in this software? (Include location of required function or give brief description of how this functionality is met in this software)

d. Supporting Files in the CN-D

i. Is the Buying Guide (BUYGD) information available as a reference in the food item entry (required) and recipe development (recommended) functions? Is the BYGDLNK file implemented for singular and multiple links [Buying Guide Code (BGC) 887 to CND# 1019; BGC 520, 523, 524 to CND#5188, and BGC 419 to CND#s 1012, 1014, 1015, 1016, 1036, 1037]? YES NO

ii. Are the measure descriptions and associated gram weights from the Gram Weights and Measure Descriptions File (WGHT), referred to as the Weights file, connected to the appropriate CN-D numbers and available at recipe development and menu planning? Is the full measure description available to the user? Is the source of the measure clearly defined (e.g. USDA vs. locally-added [user- or developer-added])? Is the user able to add measures for CN-D items (*optional)*? Examples below: YES NO

1123 -- Egg, whole, raw, fresh:
- 1cup [4.86 large eggs] (243 g)
- extra large (56)
- jumbo (63g)
- large (50 g)
- medium (44 g)
- small (38)

#11143 – Celery:
- 1 NLEA serving (110 g)
- 1 cup, chopped (101 g)
- T (7.5 g)
- stalk, large (11”-12”long)(64 g)
- stalk, medium (7-1/2” – 8” long) (40 g)
- stalk, small (5”long) (17 g)
- strip, 4” long (4 g))

How are these requirements met in this software? (Include location of required function or give brief description of how this functionality is met in this software)

e. Additional CN-D Requirements

i.	Are food items categorized by USDA categories or other grouping system?	YES	NO
ii.	Are the CND# and full long description displayed whenever the user must select or fully identify a food item, e.g. menu planning and recipe development (recommend manufacturer, and product code, too)?	YES	NO
iii.	Is the source of the item clear to the user? The user should be able to easily identify USDA items from the CN-D Developer-added or user-added items should be identified as such.	YES	NO
iv.	Is the information provided by the CN-D regarding a food item locked? (The user should not be able to edit or delete CN-D data.)	YES	NO
v.	Can the nutrient analysis of all food items from the CN-D be displayed and printed? Does the report list all required nutrients and the measure with which these nutrients are associated (e.g. per 100 g, per serving, etc.)? Can the user request food items by description, CND# (or ID#), or category? (This can be same report as required in Part 3.)	YES	NO
iv.	Are there appropriate length fields available, especially for description, ID# (CND#, category, manufacturer, product code, and source of nutrient data (USDA, local, vendor)? (See *System Components and File Formats* document)?	YES	NO

How are these requirements met in this software? (Include location of required function or give brief description of how this functionality is met in this software)

2. Create, Update, and Save Food Items to the Local Database

a. Enter Food Items into the Local Database

Enter the following local food item for Biscuit with Egg and Ham.

Biscuit with Egg and Ham

Description: Biscuit w/egg & ham
Food ID#: 900000
Brand Name: Superior
Product Code: 123456789012345
Food Category: Breakfast Entree
Source of Nutrient Data: Manufacturer Fact Sheet
Serving Weights and Measures: 1 biscuit = 192 g

Nutrients per 100 g:

WATER	54.66	g
CALORIES	230	Kcal
PROTEIN	10.64	g
FAT	14.08	g
CARBOHYDRATE	15.79	g
FIBER	0.07	g
ASH	2.31	g
CALCIUM	115	mg
IRON	2.37	mg
SODIUM	166	mg
VITAMIN A	125	RE
	455	IU
SAT. FAT	4.358	g
CHOLESTEROL	156	mg

i. Can the user enter the gram weight of the serving size upon which the nutrient data is based? YES NO

ii. Can the user enter the nutrient values per 100 g? Per serving? Can the software convert the user-entered nutrient data to “nutrients per 100 grams” and nutrients “per” other units of measure? YES NO

iii.	Are there at least 5 digits and 3 decimal places available for entry of nutrient values?	YES	NO
iv.	Is the source of the data shown to the user?		
v.	Are the identification numbers (ID#s) used for the local food items outside of the range of numbers used by the CN-D?	YES	NO
vi.	Are missing values marked as such and the code defined in key?	YES	NO
vii.	Are zeros only used for true zero values?	YES	NO

How are these requirements met in this software? (Include location of required function or give brief description of how this functionality is met in this software)

b. **Enter Nutrient Data from Food Labels into the Local Database** YES NO

Enter the following food item from the label information.

Low Fat Granola Bar

Description: Granola Bar, Low fat
Food ID#: 900001
Brand Name: Webster
Product Code: 234567890123451
Food Category: Snack Foods
Source of Nutrients Data: Manufacturer Food Label
Serving Weights and Measures: 1 bar = 21 g

Nutrients per serving (21 g):

CALORIES	80	Kcal
PROTEIN	2	g
FAT	2.0	g
CARBOHYDRATE	16	g
FIBER	1.0	g
SODIUM	60	mg
SATURATED FAT	0	g
CHOLESTEROL	0	mg
ASH	missing	
CALCIUM	0	%DRV
IRON	10	% DRV
VITAMIN A	10	% DRV

I. Is the software able to convert %DRV (Daily Reference Value) to nutrient values per serving in appropriate units? Is user only able to enter %DRV for vitamin A in IU (not for RE)? YES NO

II. Are nutrient values per serving able to be converted to nutrients/100 g? YES NO

III. Are missing values marked as "missing" rather than as zero values on <u>all</u> nutrient analysis reports containing this product (recipes, menus, etc.)? YES NO

How are these requirements met in this software? (Include location of required function or give brief description of how this functionality is met in this software)

c. **Edit Food Items in the Local Database**
Can the user-entered nutrient values be edited? YES NO

d. **Delete Food Items in the Local Database**?\
Can the user-entered food item be deleted? YES NO

How are these requirements met in this software? (Include location of required function or give brief description of how this functionality is met in this software)

3. Food Item Nutrient Analysis Report

Can a report with the nutrient analysis of all food items in the software's database (CN Database and local) be created? Does the report list all required nutrients and the measure with which these nutrients are associated (e.g. per 100 g, per serving, etc.)? (Including CN Database items on this report meets the requirement under Part 1 e v.) YES NO

How are these requirements met in this software? (Include location of required function or give brief description of how this functionality is met in this software)

4. Production Recipes

Enter the following recipe for Salisbury Steak**.**

Salisbury Steak

Recipe Name: Salisbury Steak
Recipe Code Number: 60003
Recipe Category: Main Dish, Entree
Serving Weights and Measures:
Number of Servings: 100 servings
Serving Size/Description: 1 patty
Grams per serving: Software should calculate to 80 g.
Moisture Gain/ Loss = -14%
Fat Gain/Loss = -5%
Type of Fat: CND# 4550, Shortening, frying (heavy duty), beef tallow
Provides: 2.5 oz meat

Food Ingredients:

23567	Beef, ground, 85% lean/15% fat, raw	17 lb
8120	Cereals; oats, regular, quick and instant, w/o fortification, dry	1 lb + 8 oz
1123	Eggs; whole, raw, fresh, frozen	10 1/2 oz
14429	Water, Municipal	2 C
6475	Soup, Beef Broth or Bouillon, Powder, or granules prepared w/water	2 C
1091	Milk; dry, skim, nonfat solids, regular, w/o added Vitamin A	4 1/2 oz
11284	Onions; dehydrated flakes	3.5 oz
2029	Parsley; dried	1/2 C
2030	Pepper, Black	1 TB

Preparation Instructions: Combine all ingredients and bake at 350 F.

a.	Are there fields to enter the recipe name, recipe code number, recipe category, number of servings (yield), serving size/description, grams per serving, food ingredient, ingredient measure/amount, percent moisture gain/loss, percent fat gain/loss, type of fat gained or lost, “provides” statement (optional), and preparation instructions?	YES	NO
b.	Is the user prompted or instructed to enter recipes using the Yield Factor Method for nutrient analysis purposes?	YES	NO
c.	Are the ingredient sequence number and grams per serving automatically calculated by the software?	YES	NO
d.	Is the entered information able to be edited/deleted? Can the entire recipe be deleted?	YES	NO
e.	Can the user search for the newly entered recipe by recipe name, recipe code number, and category?	YES	NO
f.	Can a Recipe Report be created which contains the recipe code number, recipe name, serving/portion size, yield of the recipe based on number of servings, ingredients, the amount of each ingredient in units appropriate for food service (fractions, not decimals), preparation instructions, and nutrient value of the recipe per serving?	YES	NO
g.	Can a Recipe Nutrient Composition Report be created containing the nutrient value contributed by each ingredient and the total nutrient value of the recipe per serving?	YES	NO

How are these requirements met in this software? (Include location of required function or give brief description of how this functionality is met in this software)

h. Can the yield of the recipe be adjusted from 100 servings to 425 servings? To 25 servings? YES NO

i. Does the base recipe remain intact so that rounding errors, which occur during yield adjustment, will not erode the base recipe? YES NO

ii. Are the measures in the adjusted recipe appropriately rounded? Are measurement conversions accurate and appropriate? YES NO

iii. Is the format readable and understandable to food service employees? YES NO

iv. Are fractions used instead of decimals? YES NO

How are these requirements met in this software? (Include location of required function or give brief description of how this functionality is met in this software)

5. Measure Conversions

Does the software automatically convert measures for weight and volume (if available) at all levels: food item entry, recipe development, and menu planning?	YES	NO
a. Are all universal weights (oz, lb, g) available?	YES	NO
b. If one volume measure is provided, are all universal volumes (teaspoon, tablespoon, cup, pint, quart, and gallon) available?	YES	NO
c. Does the software automatically convert a smaller measure to a larger measure when appropriate (yield adjustment)?	YES	NO
d. Are fluid ounce, milliliter, and liter only used if a value is provided in the Weights file or entered by the user?	YES	NO
e. Is parenthetical information (information in parenthesis behind a Weights file measure description) removed or edited to be correct when the measure is converted or used as a multiple or fraction of this measure? For example, for CND# 1053 one weights file description is “cup, fluid (yields 2 cups whipped)”. The “(yields 2 cups whipped)” is the auxiliary information and it becomes incorrect if the unit of measure is converted to other units of measure or a multiple/fractional amount is used.	YES	NO

How are these requirements met in this software? (Include location of required function or give brief description of how this functionality is met in this software)

6. Creation of Menus

Create the attached menu for Key High School.

a. Are there fields to enter calendar day (Sun-Sat), month, calendar date, meal, location/site, age/grade group, feeding figure (total number offered [prepared]), and the nutrient standard for grade group and meal (e.g. Grade 6 – 8 Lunch)? If a cycle menu function is included, are there fields for cycle number, week, and day (1, 2, etc.) YES NO

a. Can the user enter the meals offered (prepared) to the students? Can the user designate the meal(s) as the offered (prepared) menu? YES NO

b. Can the user enter different feeding figures (counts) and numbers of servings for the menu for the offered (prepared) menu and the planned menu? YES NO

c. Can food items on a menu be edited and deleted? YES NO

d. Copy the menu for Week 1 to Week 2. Copy a range of dates to another range of dates. Can you copy menus? Can you copy a range of dates? Can cycle menus be assigned to a calendar? YES NO

e. Copy the menu to another site, e.g. Park Elementary, and assign the nutrient standard for lunch for grades K-5 to the menus. Did the software accurately copy menus to appropriate dates? Could you assign a new nutrient standard? Can you change the feeding figure and number of servings for each menu item? Can you change the serving sizes for the age/grade groups? YES NO

f. Does the software allow the entry of short and long weeks (3, 4, 6 & 7 day weeks)? YES NO

How are these requirements met in this software? (Include location of required function or give brief description of how this functionality is met in this software)

7. Menu Report

a. Does the software create a menu report listing the menu items Offered (prepared)? This report must include the serving size, offered number of servings, and feeding figure (count). YES NO

b. Is the user able to be create this report by site or school, age/grade group, cycle, month, week, day, meal(s), or date range? YES NO

How are these requirements met in this software? (Include location of required function or give brief description of how this functionality is met in this software)

8. Missing Menu Items YES NO

Does the software alert the user that an item being entered (or already entered) onto a menu, does not exist in the database (or does not contain nutrient or measurement information)? *OR*, is the software able to print a report (Exception Report) of food items and recipes that are entered onto menus or recipes, but are not contained in the database?

How are these requirements met in this software? (Include location of required function or give brief description of how this functionality is met in this software)

g. **Nutrient Standards**

a.	Are the nutrient standards provided by USDA (Grades K-5, 6-8, 9-12) [**required**] incorporated into the software and available for comparison to the nutrient analyses?	YES	NO
b.	Are the overlapping standards (**optional**) for grades K-8 for lunch and K-8, 6-12, and K-12 for breakfast incorporated into the software and available for comparison to the nutrient analyses?	YES	NO
c.	Are the preschool standards included (**optional**)?	YES	NO
d.	Are the required and optional standards from USDA tagged as USDA Standards?	YES	NO
e.	Have the NSMP nutrient standards been removed?	YES	NO
f.	Are the nutrient values in the nutrient standards locked (unable to be changed)?	YES	NO
g.	Can you delete user-added nutrient standards? (user should not be able to delete the USDA nutrient standards, but should be able to delete the user-added nutrient standards)	YES	NO
h.	Can a report summarizing the nutrient standards for each meal and age/grade group served at a particular site be created? Can all nutrient standards be included?	YES	NO

How are these requirements met in this software? (Include location of required function or give brief description of how this functionality is met in this software)

h. Weighted Nutrient Analysis

i.	Can you complete a weighted nutrient analysis for the menu offered (prepared) to Key High School, grades 9 - 12? Complete the weighted nutrient analysis and check for errors.	YES	NO
j.	**Menu Weighted Nutrient Analysis Report [single menu analysis]** Is there a report that summarizes the calculated nutritional value of an individual menu?). Can this report be displayed and printed?	YES	NO
	i. Is the user able to designate the meal analyzed as the offered (prepared) menu?	YES	NO
	ii. Is the nutrient analysis of menus that contain food items with missing nutrient values (Day 1, Granola Bars) appropriately marked? (The total nutrient value should be marked with a code or symbol to indicate that some or all of the nutrient data was missing [not available]).	YES	NO

How are these requirements met in this software? (Include location of required function or give brief description of how this functionality is met in this software)

k. **Multiple Menu Weighted Nutrient Analysis Report [average for a group of menus, such as one week]** YES NO
Is there a report that summarizes the analyzed menus averaged over a specified range of days/dates, including one-week periods, and compares the average to a specific nutrient standard. Can this report be displayed and printed?

i. Does the report show the discrepancy from the standard (the difference between the nutrient standard and the menu's actual nutrient value) for nutrients not meeting the nutrient standard? YES NO

ii. Are meals and nutrients that do not meet the nutrient standard highlighted or marked, or is an Exception Report issued? YES NO

iii. Does the software block the comparison of the menu analysis for one or two days to the weekly USDA standard? YES NO

iv. Is the user able to designate the meal analyzed as the offered (prepared) menu? YES NO

v. Is the nutrient analysis of menus that contain food items with missing nutrient values (Day 1, Granola Bars) appropriately marked? (The total nutrient value should be marked with a code or symbol to indicate that some or all of the nutrient data was missing [not available]). YES NO

vi. Does the software allow the analysis and comparison to the standard for short and long weeks (3, 4, 6 & 7 day weeks)? YES NO

How are these requirements met in this software? (Include location of required function or give brief description of how this functionality is met in this software)

i. Required Nutrients

a. Are the following nutrients displayed on <u>all</u> nutrient analysis reports: calories, saturated fat , and sodium; and on the recipe & menu analyses, the percentage of calories from saturated fat? YES NO

b. If trans fat is included **(optional**) is the required disclaimer included stating that trans fat is provided for informational purposes, not for monitoring purposes, shown on all displays and reports where trans fat is shown? YES NO

c. Does the software include the optional nutrients (**optional**)? If so, has the developer planned for the change from RE to RAE for vitamin A in CN17, as well as the removal of RAE and addition of sugars in CN18? (please describe your plans below; for example, did you include RE this year or RAE?)

How are these requirements met in this software? (Include location of required function or give brief description of how this functionality is met in this software)

j. Technical Support and Help

a. Are basic technical support and help available to the user? (help screens, manuals tutorials, and so forth) YES NO

b. Does the information provided to the user reflect accurate information about the approved software, other requirements from the Final Rule, the Software Evaluation Project, and approved software programs? Have references to NSMP and SMI been removed? YES NO

How are these requirements met in this software? (Include location of required function or give brief description of how this functionality is met in this software)

k. Technical Requirements

a.	Does the software program use software and hardware technology that is commercially available?	YES	NO
b.	Is the required operating system commercially available?	YES	NO
c.	Is the software provided in an easy to install format or installed for the user?	YES	NO
d.	Is the software user-friendly? Is it easy to learn and perform logically set up?	YES	NO
e.	Is the CN-D the primary database in the software program?	YES	NO
f.	Does the software program use appropriate search functions?	YES	NO
g.	Does the user have a choice to display or print all reports?	YES	NO
h.	Does the software program or company have a system in place for backing up user data?	YES	NO

How are these requirements met in this software? (Include location of required function or give brief description of how this functionality is met in this software)

16. Optional Functions

a. Are the USDA-provided recipes (*USDA Recipes for Schools* and *Recipes for Healthy Kids)* included as production recipes (*not required*, but if the recipes are included, they will be checked)? YES NO

i. If so, are the recipes

a) linked to the nutrient analysis of the corresponding nutrient analysis of the recipe from the Child Nutrition Database? (the food item from the CN Database that corresponds to the USDA recipe) YES NO

OR

b) entered using the Yield Factor Method or other yield adjusted method for adjusting ingredients and amounts to obtain an "as consumed" (or "as prepared" or "cooked") nutrient analysis? YES NO

ii. Is the first ingredient used when there is a choice of ingredients? Are optional ingredients omitted? YES NO

iii. Is the USDA recipe locked? (User may create copies to edit recipes.) Is the source of the recipes listed as developer-added USDA recipe? YES NO

If included, how are these requirements met in this software? (Include location of required function or give brief description of how this functionality is met in this software)

b. Does the software include food-based meal pattern functionality? YES NO

If “yes” is selected, the software must also be submitted for evaluation and approval for certification of compliance (six cents). Any software including meal pattern functionality must also be approved for certification of compliance.

If included, how are these requirements met in this software? (Include location of required function or give brief description of how this functionality is met in this software)

Please refer to the checklist evaluation form for certification of compliance found here: http://www.fns.usda.gov/cnd/Governance/Legislation/certtool_checklist.pdf

Checklist Evaluation Test Menus

The menus below are test menus to use to test the nutrient analysis functionality of nutrient analysis software submitted for evaluation by USDA. These menus do **not** meet the nutrient standard or meal pattern requirements of the Final Rule.

Lunch Menus

Site/Location: Key High School
Meal: Lunch
Age/Grade Group: 9-12
Total Feeding Figure: 500
Cycle 1, Week 1
Dates: March 30 – April 5, 2014

	CND#	Menu Item	Portion Size	# of Servings
		Standard Milk Menu:		
	1079	Milk; lowfat, 2% fat, w/added vitamin A	1 c	300
	1085	Milk; skim, w/added vitamin A	1 c	100
	1077	Milk; whole, 3.3% fat	1 c	100
		Sunday, March 30, 2014		
1)	23573	Beef, ground, 80% lean meat / 20% fat, patty, cooked, broiled (approximately 16.4% fat)	3 oz	350
	50124	Salad, chicken; w/ dehydrated onions, mayonnaise (E-5)	1/2 c	150
	18350	Hamburger or hot dog rolls/buns, plain	1 each	450
	900001	Granola bar, low fat (from entry above - Food Items)	1 each	50
	11935	Catsup	1 tsp	350
	11944	Pickle relish, hot dog	1 tsp	200
	11250	Lettuce, (includes Boston & bibb), raw	1 lrg leaf	500
	11529	Tomatoes; red, ripe, raw	1/4 c	500
	9046	Blackberries, cnd, hvy syrup,sol & liquids	½ c	225
	9236	Peaches, raw	1 med.	275
		Milk Menu		

Monday, March 31, 2014

2)	51056	Cheese blend, American, slices; School choice Pre-sliced Blend: American Cheese/American Cheese Substitute 50/50; 5#, 160 slices, as served (Schreiber Foods, #02-5093-40)	2 oz	300
	18064	Bread; wheat (includes wheat berry)	2 slices	300
	5013	Chicken meat, roasted	3 oz	200
	11179	Corn; sweet, yellow frozen, cooked, boiled, drained, w/o salt	1/2 c	400
	11250	Lettuce, (includes Boston & bibb), raw	1 c	100
	11529	Tomatoes; red, ripe, raw	1/4 c	100
	9020	Applesauce; canned, sweetened, w/o salt	1/2 c	200
	9040	Bananas; raw	1med.	300
		Milk Menu		

Tuesday, April 1, 2014

3)	900000	Biscuit w/egg & ham (from entry above – Food Items)	1 each	200
	60003	Salisbury Steak (from entry above under Recipes)	1 patty	300
	11383	Potatoes, mashed, dehydrated, prepared from granules with milk, water and margarine added	½ cup	300
	11053	Beans, green, fresh, cooked, boiled, drained w/o salt	1/2 c	400
	18186	Cookies; peanut butter, commercially prepared, soft-type	1 each	300
	9003	Apples; raw. w/ skin	1med.	200
		Milk Menu		

Wednesday, April 2, 2014

4)	5192	Turkey; all classes, breast, meat & skin, cooked, baked	3 oz	500
	18082	Bread stuffing, bread; dried mix, prepared	1 c	500
	11313	Peas; green, frozen, cooked, boiled, drained, w/o salt	1/2 c	500
	50041	Crisp, apple; w/ rolled oats & butter (C-02)	1 piece	500
		Milk Menu		

5) **Thursday, April 3, 2014**

16572	GARDENBURGER, California Burger	1 patty	500
18350	Hamburger or hot dog rolls/buns, plain	1 each	500
11935	Catsup	1 tsp	500
11944	Pickle relish, hot dog	1 tsp	500
11250	Lettuce, (includes Boston & bibb), raw	1 lg. leaf	500
11529	Tomatoes; red, ripe, raw	1/4 c	500
9131	Grapes; American type (with skin), raw	1/2 c	500
	Milk Menu		

6) **Friday, April 4, 2014**

50131	Salad, taco; w/ ground beef (24% fat), dehydrated onions & taco shell pieces (E-10)	1 salad	150
50240	Fajitas, Chicken, with type b vegetable oil, spices, boneless, skinless, breasts, canned corn, fresh onions and green peppers, canned tomatoes and salsa, and flour tortillas (D-40)	1 fajita	350
50188	Beans, refried; w/canned pinto beans, chicken broth & type c vegetable oil (I-15)	1/4 c	500
9191	Nectarines; raw	1 small	500
	Milk Menu		

Saturday, April 5, 2014

7)	50147	Stromboli with tomato sauce; w/ all-purpose flour, type C vegetable oil, & active dry yeast (F-6a)	1 piece	300
	50243	Shepherd's pie; with ground beef (20% fat), fresh onions, frozen peas, frozen carrots, low sodium beef stock, spices, lowfat fluid milk (1% fat), margarine and dehydrated potato flakes (D-43)	1 piece	200
	11091	Broccoli; fresh, cooked, boiled, drained, w/o salt	1/2 c	500
	11409	Potatoes; frozen, french-fried, extruded, prepared, heated/oven, w/o salt	10 strips	300
	9200	Oranges; raw, all commercial varieties	1 large	500
		Milk Menu		

Form updated 8/29/2013